



**COUNTY OF SAN LUIS OBISPO**  
**Environmental Health Services**  
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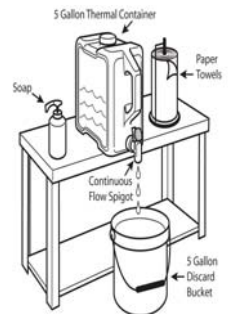
## **Certified Farmers' Market Requirements**

The following requirements are extracted from California Health and Safety Code, California Retail Food Code §113700-114437.

A "**certified farmers' market**" means a location that is certified by the State of California through the enforcement officers of the County Agricultural Commissioner and operated pursuant to the Food and Agricultural Code.

**Certified farmers' markets shall meet all of the following requirements:**

1. All **food must be stored off the floor or ground** at least six inches.
2. Approved **toilet and handwashing facilities** must be available **within 200 feet**.
3. **No live animals, birds, or fowl** may be kept or allowed **within 20 feet** of any area where food is stored or held for sale. This does not apply to guide dogs, signal dogs, or service dogs when used in the manner specified.
4. All **garbage and refuse** must be properly stored and disposed.
5. **Food preparation is prohibited.**
  - a. Temporary food facilities may be operated as a separate community event adjacent to and in conjunction with certified farmers' markets that are operated as a community event. The organization in control of the event at which one or more temporary food facilities operate shall comply with all applicable requirements for temporary food facilities.
  - b. **Providing food samples may occur** provided that the following sanitary conditions exist:
    - i. **Produce intended for sampling must be washed or cleaned\*** of any soil or other material using potable water in a manner that it is wholesome and safe for consumption.
    - ii. **Handwashing facilities\*** must be provided when portioning of product offered for sample involves handling of any form.
      1. Approved facilities consist of: **potable water** (1-5 gallons) in a container with a **hands-free spigot, pump dispensed hand soap, paper towels, and a catch basin**
    - iii. Clean, **disposable plastic gloves** must be used when cutting food samples.
    - iv. **Utensils and cutting surfaces** must be smooth, nonabsorbent, and easily cleanable, or single-use articles shall be utilized.
    - v. Utensils and cutting surfaces must be **sanitized\*** before and between uses using a 100 ppm bleach water solution (**2 teaspoons bleach per gallon water**)



- vi. Samples must be kept in **approved, clean, covered** containers.
- vii. **Potentially hazardous food samples** must be maintained at or **below 45°F** and shall be disposed of within two hours after cutting.
- viii. All food **samples** must be **distributed** in an **approved, sanitary manner**.
  - 1. The method of dispensing must not result in potential contamination of the food product
  - 2. No hand contact by the consumer
- ix. **Disposal of wastewater** must be into a sanitary sewer.

***\* The Farmers' Market manager may choose to provide communal facilities for produce washing, handwashing, and utensil/equipment sanitizing. Communal facilities must be located within 30' of each farmer intending to provide cut or portioned food samples. When communal facilities are not provided, the farmer intending to serve cut samples must ensure that all of the above requirements are met or sampling will be prohibited.***

#### **Raw Shell Eggs, Storage and Display without Refrigeration**

**Raw shell eggs may be stored and displayed without refrigeration if all of the following conditions are met:**

- 1. The eggs were produced by poultry owned by the seller and collected on the seller's property.
- 2. The eggs are not placed in direct sunlight during storage or display.
- 3. Retail egg containers are prominently labeled "refrigerate after purchase" or the seller posts a conspicuous sign advising consumers that the eggs are to be refrigerated as soon as practical after purchase.
- 4. Retail egg containers are conspicuously identified as to the date of the pack.
- 5. The eggs have been cleaned and sanitized.
- 6. The eggs are not checked, cracked, or broken.
- 7. Any eggs that are stored and displayed at temperatures of 90°F or below and that are unsold after four days from the date of pack shall be stored and displayed at an ambient temperature of 45°F or below, diverted to pasteurization, or destroyed in a manner approved by the enforcement agency.
- 8. Any eggs that are stored and displayed at temperatures above 90°F that are unsold after four days from the date of pack shall be diverted to pasteurization or destroyed in a manner approved by the enforcement agency.

**SEE FOLLOWING PAGE FOR SAMPLING PROCEDURE CHECKLIST:**

## Certified Farmers' Market Food Sampling Checklist

Date:\_\_\_\_\_ Facility Name:\_\_\_\_\_

Operator:\_\_\_\_\_ Phone:\_\_\_\_\_

- [ ] Items for sampling have been pre-washed or water is available to wash the items at the market before cutting**  
*(Produce washing supplies may be provided by market manager, receive confirmation prior to event)*
- [ ] Disposable gloves and handwashing supplies**  
*(Handwashing supplies may be provided by market manager, receive confirmation prior to event)*
- [ ] Approved cutting surfaces and knives**
- [ ] 100 ppm bleach water (2 teaspoons bleach per gallon water)**  
*(Sanitizing supplies may be provided by market manager, receive confirmation prior to event)*
- [ ] Storage containers with lids or covers for cut samples**
- [ ] Ice chest with ice for cold storage of potentially hazardous samples**
- [ ] Method of sample distribution approved by health department, (contact department for verification).**